

Early Supper Club

Tuesday – Saturday – 5.30pm Booking Only / 1 hour 45min Table Time

2 Courses £17 / 3 Courses £22

House Bread & Butter

Calf Liver, 5J Iberico Ham, Kohlrabi, Apple Puree

Loch Duart Salmon, Oyster & Smoked Anchovy Tartar, Cucumber Ketchup

Crispy Courgette Flower, Red Pepper Gnocchi, Smoked Aubergine Puree, Feta

Spring Rabbit, Morels, Carrot, Gooseberries

Cornish Hake, Crab, Fregola, Confit Tomato, Basil Oil

Pea & Ricotta Fagottelli, Girolle, Watercress Velouté

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Detox Salad £4

Quinoa, Chia Seeds, Kale, Avocado, Pomegranate, Almond

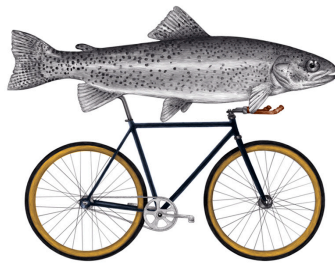
Strawberry & Pistachio Mousse, Frozen Yoghurt, Gin & Gariguette Strawberry Chutney

Hazelnut & Cherry Dark Chocolate Ganache, Chilli, Cherry Marnier Sorbet

Selection of Artisan Cheeses, Traditional Garnishes [+£3]

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.

[V] Vegetarian [G] Gluten Free [D] Dairy Free



Selection of Artisan Cheeses [+£3]

Served with Traditional Garnishes

Wookey Hole Cave Cheddar

Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.

A mix of earthy, creamy & farmy aroma with sweet and salty notes.

Pasteurised, Vegetarian

Blue Monday No. 7 by Alex James

Made for former Blur bass player Alex James, who named it after his favorite New Order Song.

Superbly complex cheese, rich, buttery with a lovely spicy hint.

Pasteurised.

Rosary Goat Ash

Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.

Pasteurised, Vegetarian

Cotswold Organic Brie

Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.

Pasteurised, Vegetarian

Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

Chimney Fire Coffee - £2 / £2.5

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.

[V] Vegetarian [G] Gluten Free [D] Dairy Free